CAREER DIPLOMA IN PASTRY & BAKERY	
Programme Name: (SCTP) Career Diploma in Pastry and Bakery	
Qualification Awarded: Career Diploma in Pastry and Bakery	
Duration: 12 months (6 months study + 6 months paid industrial attachment)	
SN	Modules
1	FSS-FRC-1004-1.1 Food Safety Course Level 1 (English)
2	FSS-FBS-1017-1.1 Pastry Preparation-1
3	FSS-SCL-1006-1.1 Food and Beverage Inventory Management-1
4	FSS-PIN-1023-1.1 Productivity Optimisation for Food and Beverages Operations-1
5	FSS-CEX-1040-1.1 Customer Service Excellence-1
6	FSS-FBS-1004-1.1 Bread Preparation-1
7	FSS-FBS-2008-1.1 Food and Beverage Production Management-2
8	FSS-FBS-2004-1.2 Bread Preparation-2
9	FSS-FRC-2006-1.1 Food and Beverage Quality Audit and Compliance-2
10	FSS-FBS-2017-1.1 Pastry Preparation-2
11	FSS-WMO-2007-1.1 Food Waste Disposal and Reduction-2
12	FSS-PIN-3024-1.1 Innovation Management-3
13	FSS-FBS-3004-1.2 Bread Preparation-3
14	FSS-FBS-3010-1.1 Food Science Application-3
15	FSS-FBS-3017-1.1 Pastry Preparation-3
16	FSS-CFC-3053-1.1 E-Commerce Management-3
17	FSS-CEX-4040-1.1 Customer Service Excellence-4
18	FSS-BIN-4066-1.1 Crisis Management-4
19	FSS-PIN-4022-1.1 Food and Beverage Recipe Formulation-4
20	FSS-FBS-4017-1.1 Pastry Preparation-4
21	FSS-FBS-4010-1.1 Food Science Application-4
22	FSS-FBS-4009-1.1 Food and Beverage Visual Merchandising Presentation-4
23	FSS-PIN-4023-1.1 Productivity Optimisation for Food and Beverages Operations-4
24	FSS-SNA-4025-1.1 Technology Application and Implementation-4
25	FSS-FBS-4007-1.1 Food and Beverage Equipment Maintenance-4
26	SpiceOdyssey Capstone Project (Non-WSQ)
27	Industrial Attachment (6 months)